



Peanut Brittle Candy Slabs

 Gluten Free  Dairy Free

READY IN



10 min.

SERVINGS



9

CALORIES



678 kcal

DESSERT

Ingredients

- ☐ 0.5 cup creamy peanut butter
- ☐ 2 cups storebought peanut brittle divided crushed
- ☐ 24 oz chocolate morsels white

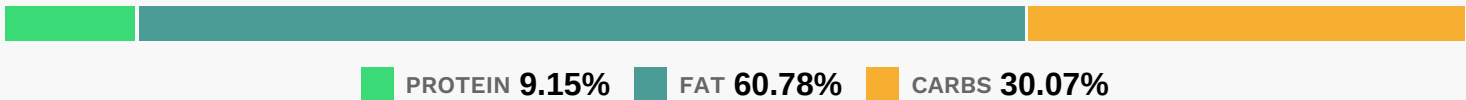
Equipment

- ☐ bowl
- ☐ knife
- ☐ loaf pan
- ☐ microwave

Directions

- ☐ Line 3 (9" x 5") loaf pans with multipurpose sealing wrap (we tested with Press 'N Seal); set aside. (Use disposable loaf pans from the grocery store, if desired.)
- ☐ Microwave white chocolate morsels in a large microwave-safe bowl at 70% power for 1 minute and 15 seconds. (Morsels will not look melted.) Stir morsels until melted. Microwave again at 15-second intervals, if necessary.
- ☐ Gently fold 1 1/2 cups peanut brittle and 1/2 cup peanut butter into melted chocolate, stirring until evenly distributed.
- ☐ Quickly spread melted white chocolate evenly in prepared pans. Dollop 1 Tbsp. creamy peanut butter over candy mixture in each loaf pan; swirl with a knife.
- ☐ Sprinkle with reserved 1/2 cup crushed peanut brittle, pressing gently with fingertips.
- ☐ Let stand 1 hour or until firm.

Nutrition Facts



Properties

Glycemic Index:10.92, Glycemic Load:31.87, Inflammation Score:-5, Nutrition Score:15.4817390714%

Nutrients (% of daily need)

Calories: 677.98kcal (33.9%), Fat: 47.68g (73.36%), Saturated Fat: 18.59g (116.21%), Carbohydrates: 53.08g (17.69%), Net Carbohydrates: 49.16g (17.88%), Sugar: 46.11g (51.23%), Cholesterol: 15.88mg (5.29%), Sodium: 136.67mg (5.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 16.15g (32.29%), Manganese: 1.07mg (53.64%), Vitamin B3: 7.64mg (38.18%), Phosphorus: 307.53mg (30.75%), Folate: 95.49µg (23.87%), Magnesium: 94.29mg (23.57%), Copper: 0.4mg (19.88%), Calcium: 191.86mg (19.19%), Vitamin B1: 0.29mg (19.09%), Vitamin B2: 0.28mg (16.73%), Fiber: 3.92g (15.69%), Potassium: 538.44mg (15.38%), Vitamin E: 2.03mg (13.54%), Vitamin B5: 1.19mg (11.86%), Vitamin B6: 0.22mg (10.94%), Zinc: 1.61mg (10.74%), Iron: 1.7mg (9.43%), Selenium: 6.33µg (9.04%), Vitamin B12: 0.42µg (7.06%), Vitamin K: 6.92µg (6.59%)